

DINNER MENU

RAW BAR

- *½ DOZEN LOCAL OYSTERS | 21
MAKERS MARK MIGNONETTE
- *½ DOZEN JUMBO POACHED SHRIMP | 23
CLASSIC COCKTAIL SAUCE, LEMON

SOUP & SALAD

- PELHAM HOUSE CLAM CHOWDER 9 | 12
LOCAL CLAM, CRUMBLED BACON, DILL
- MAPLE BROOK FARMS BURRATA | 21
FRIED GREEN TOMATOES, ARUGULA, HOT HONEY ROASTED CARROTS, PICKLED CHERRY TOMATO, THICK RANCH, GRILLED COUNTRY BREAD
- *SUMMER GREENS | 16
FIELD GREENS, CHERRY TOMATO, RED ONION, CUCUMBER, SPICED FETA, SUNFLOWER AND GARBANZO CRUMBLE, CALAMANSI-BALSAMIC VINAIGRETTE
- *ROASTED BEETS AND CITRUS SALAD | 17
ROASTED BEETS, ARUGULA AND KALE MIX, CITRUS SUPREME, SHAVED RADISH, ROASTED WALNUTS, GOAT CHEESE CRUMBLE, LEMON VINAIGRETTE

ENHANCEMENTS

- | | |
|-----------------------------------|------------------------------------|
| *LOBSTER SALAD MKT | *GRILLED SHRIMP 19 |
| *PAN-SEARED SCALLOPS MKT | *PAN SEARED CHILEAN SEA BASS MKT |
| *GRILLED SPICY CHICKEN BREAST 9 | |

SMALL PLATES

- *SNOW CRAB LOUIE | MKT
LOUIE DRESSING, HEN EGG, CHERRY TOMATOES, GRILLED BROCCOLINI, AVOCADO, GREENS
- ROASTED RED PEPPER HUMMUS | 18
ROASTED RED PEPPER HUMMUS, CRISPY CHICKPEAS, EVERYTHING SEASONING, GRILLED PITA BREAD, ASSORTED VEGETABLES
- CRISPY POINT JUDITH CALAMARI | 20
PICKLED PEPPERS, LEMON AIOLI, GRILLED LIME
- *FRIED TRI-COLORED CAULIFLOWER | 19
BBQ SPICED, CHIPOTLE-LIME AIOLI
- *JUMBO LUMP CRAB CAKE | MKT
OLD BAY REMOULADE, MANGO, JICAMA AND CARROT SLAW
- SPICY FRIED PICKLES | 17
ALEPPO CHILI, CAYENNE-CHIVE CRÈME FRAÎCHE
- (3) PHR BEEF MEATBALLS (TO BE SHARED) | 31
CBS BLEND, MARINARA, GRILLED COUNTRY BREAD, HOUSE MADE RICOTTA, PARMESAN, BASIL
- *GRILLED WILD OCTOPUS | 27
DEEP FRIED POTATOES, PASSION FRUIT AIOLI, CRISPY SHALLOT, CHILI OIL

HANDHELDS

- THE ROOFTOP BURGER | 25
8 OZ CBS PATTY, PELHAM BRIOCHE BUN, CARAMELIZED ONION, HOUSE SAUCE, PHR PICKLES, CABOT CHEDDAR CHEESE
ADD FRIED EGG +2 | ADD APPLEWOOD SMOKED BACON +5
(ASK ABOUT OUR SECRET BURGER!)
- VEGAN BURGER | 22
SWEET POTATO, CARROT AND RED BEAN VEGGIE BURGER, POTATO ROLL, JICAMA GREEN CABBAGE SLAW, VEGAN CURRY AIOLI
- PHR LOBSTER ROLL | MKT
TOASTED BUN, LEMON & DILL AIOLI OR WARM BUTTERED

LARGE PLATES

- PH MAC N’ CHEESE | 33
BRAISED SHORT RIB, CONCHIGLIE PASTA, THREE CHEESE SAUCE, CRISPY BACON, CORNBREAD CRUMBLE, BLACK JACK BBQ SAUCE
- FRIED CAPE HADDOCK | 30
HOUSE SALT & VINEGAR CHIPS, ROOT VEGETABLE SLAW, TARTAR SAUCE, CHARRED LEMON
- *PAN-SEARED LOCAL DAY BOAT SCALLOPS | MKT
SWEET CORN AND RED PEPPER RISOTTO, BUTTERED CARROTS, BACON AND PISTACHIO RELISH
- *CHIPOTLE-MISO GRILLED TOFU | 28
COCONUT JASMINE RICE, MUSHROOM TEXTURES, PICKLED PEARL ONION, TOGARASHI
- SOLE MEUNIÈRE | 31
POTATO PAVE, BRAISED MUSHROOM, ROASTED ASPARAGUS, FINE HERBS, LEMON CAPER BUERRE MONTE
- *PAN SEARED CHILEAN SEA BASS | MKT
CRISPY POTATOES, RED KIDNEY BEANS, LINGUICA SAUSAGE, ROASTED BABY CORN, CELERIAC, CAJUN SEAFOOD BISQUE
- MAINE LOBSTER RAVIOLI | 44
LOBSTER, CHARRED CORN PUREE, GRILLED ZUCCHINI, PICKLED SUMMER SQUASH, ARRABBIATA SAUCE
- CORNISH HEN DUO | 32
DEEP FRIED LEG, GRILLED BREAST, ROASTED BOK CHOY, CRISPY CASSAVA, BRAISED LOTUS ROOT, TERIYAKI- BANG BANG SAUCE, RED CABBAGE PUREE
- BERKSHIRE LONG BONE PORK CHOP | 43
FILIPINO GRILLED BONE-IN PORK CHOP, SUNNY SIDE EGG, GREEN PAPAYA AND MANGO RELISH, GARLIC FRIED RICE, SAUTÉED SPINACH, PICKLED THAI CHILIES, PORK JUS
- *GRILLED STRIPLOIN | MKT
POMMES FONDANTS, SPRING ONION PUREE, GRILLED BROCCOLINI, MISO GLAZED KING OYSTER MUSHROOM, SAUCE BORDELAISE

SIDES

- *HOUSE FRIES | 5
- *SIDE BEET SALAD | 8
- *SIDE SUMMER SALAD | 7
- *TRUFFLE FRIES, FRESH TRUFFLE, TRUFFLE KETCHUP | 15

ITEMS MARKED * = FREE OF GLUTEN

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.

DINNER DRINKS

SIGNATURE COCKTAILS

GARDEN SPRITZ | CHANDON GARDEN SPRITZ CHAMPAGNE OVER ICE WITH A SPRITZ OF ORANGE BLOSSOM WATER | 18

ADD APEROL OR ST. GERMAIN +2

STRAWBERRY BLOSSOM SPRITZ | ST. GERMAIN, STRAWBERRIES, MINT, LEMON, BUBBLY & SODA | 18

SUMMER SANGRIA | KETEL ONE PEACH & ORANGE BLOSSOM VODKA, ROSÉ, STRAWBERRY PURÉE & GINGER ALE | 18

MIDNIGHT MULE | GREY GOOSE VODKA, BLUEBERRY PURÉE, LIME & GINGERBEER | 18

THE PURPLE WHALE | GRAY WHALE & EMPRESS GIN, CHINOLA PASSIONFRUIT LIQUEUR, LEMON & TONIC | 17

SCARLET BLOOM | FOUR CORNERS GIN, HIBISCUS SIMPLE, ICE TEA, LEMON & FEE FOAM | 17

SOLAR FLARE | BACARDÍ MANGO CHILE RUM, ANCHO REYES CHILE LIQUEUR, MANGO PURÉE & LIME | 17

BERRY SUNBURN MARGARITA | LOS SUNDAYS JALAPEÑO TEQUILA, BLUEBERRY PURÉE, HONEY & LAVENDER SIMPLE & LIME | 18

ROSA VERDE | PATRÓN SILVER ADDITIVE FREE TEQUILA, GRAPEFRUIT, MINT, LIME & SODA | 18

BLACKBERRY SMASH | BUFFALO TRACE, BLACKBERRIES, THYME, SIMPLE & LEMON | 18

MARTINIS

CROP TOPS & FLIP FLOPS | 21

KETEL ONE MINT & CUCUMBER VODKA, ST. GERMAIN, LIME, SIMPLE & BUBBLY

TROPICAL ALLURE | 21

BACARDI SUPERIOR, PASSIONFRUIT, SIMPLE & LIME

ISLAND TIME | 21

BOMBAY SAPPHIRE GIN, GINGER, LYCHEE, SIMPLE & LEMON

WINE BY THE GLASS

BUBBLES

PERLAGE, "CANAH" PROSECCO DOCG , VENETO, ITALY 14 | 52
VEUVE CLICQUOT, BRUT CHAMPAGNE, CHAMPAGNE, FRANCE 21 | 80
VEUVE CLICQUOT, BRUT ROSÉ, CHAMPAGNE, FRANCE 21 | 80

WHITES

EROICA, RIESLING, COLUMBIA VALLEY, WASHINGTON 17 | 64
RIFF, PINOT GRIGIO, DELLE VENEZIE, VENETO, ITALY 14 | 52
VILLA SPARINA, GAVI DI GAVI DOCG, PIEDMONT, ITALY 17 | 64
GIORNATA, CAMPO BIANCO, PASO ROBLES, CALIFORNIA 17 | 64
FOURNIER PÈRE & FILS, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE 15 | 56
THE INFAMOUS GOOSE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 17 | 64
DOMAINE DE VILLARGEAU, LES ABEILLES, " BABY SANCERRE", FRANCE 22 | 84
DOMAINE REVERDY-DUCROUX, SANCERRE, SANCERRE, FRANCE 25 | 96
SCHALLER, CHABLIS, BURGUNDY, FRANCE 23 | 88
MACROSTIE, CHARDONNAY, SONOMA COAST, CALIFORNIA 15 | 56
LUMEN, CHARDONNAY, SANTA MARIA VALLEY, CALIFORNIA 19 | 72

REDS

PAVETTE, PINOT NOIR, CALIFORNIA 15 | 56
HOLLORAN VINEYARDS, PINOT NOIR, WILLAMETTE VALLEY, OREGON 18 | 68
PAITIN, STARDA LANGHE NEBBIOLO, PIEDMONT, ITALY 17 | 64
TERRAZAS, MALBEC, ARGENTINA 16 | 60
CHÂTEAU PEY LA TOUR, BORDEAUX , BORDEAUX, FRANCE 18 | 68
PESSIMIST BY DAU, RED BLEND, PASO ROBLES, CALIFORNIA 18 | 68
PAVETTE, CABERNET SAUVIGNON, CALIFORNIA 15 | 56
BONANZA BY CAYMUS, CABERNET SAUVIGNON, CALIFORNIA 18 | 68

ROSÉ

CHÂTEAU D'ESCLANS WHISPERING ANGEL, ROSÉ ,CÔTE DE PROVENCE, FRANCE 18 | 68

ASK ABOUT OUR ROTATING ENOMATIC POURS
& BOTTLE WINE LIST!

HOLD THE HANGOVER

PINK PAR-TEE | ICED TEA, LEMON & HIBISCUS SIMPLE | 12

COASTAL CRUSH | GUAVA PURÉE, LIME & GINGERBEER | 12

SUNSET BY THE SOUND | ORGEAT, PINEAPPLE, ORANGE JUICE & GRENADINE | 12

NON ALCOHOLIC BREWS

ATHLETIC BREWING N/A | 7
UPSIDE DAWN, RUN WILD IPA
HEINEKEN ZERO N/A | 7

ON DRAFT

PELHAM HOUSE RESORT IPA | NAUKABOUT BEER CO , MASHPEE, MA 6.1% | 11
HANDLINE KÖLSCH | DEVIL'S PURSE, DENNIS, MA 5% | 9
BLUE PAW WILD BLUEBERRY | SEA DOG BREWING CO | CAMDEN, MAINE 4.6% | 10
OUTERMOST IPA | HOG ISLAND, ORLEANS, MA 6.2% | 9
GRIPAH | CISCO BREWERS, NANTUCKET, MA 5.5% | 11
TRILLIUM | ROTATING SELECTION, BOSTON, MA | 13
SAM ADAMS | ROTATING SELECTION, BOSTON, MA | 10
BLUE MOON BELGIAN WHITE | DENVER, CO 5.4% | 10
BEACH BLONDE ALE | CAPE COD BEER, HYANNIS, MA 4.9% | 9
GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 12

BOTTLES & CANS

BUDWEISER | 7
BUD LIGHT | 7
COORS LIGHT | 7
CORONA EXTRA | 9
MILLER LITE | 7
MICHELOB ULTRA | 8
SAM ADAMS BOSTON LAGER | 8
STELLA ARTOIS | 9
DOWNEAST CIDER | 8
HIGH NOON SELTZERS | 11
PINEAPPLE, PEACH
SURFSIDE PEACH TEA | 9
SUNCRUISER GREEN TEA | 9